

KAMBROOK

THE SMARTER CHOICE



10 Cup
Jar Rice Cooker

KRC400

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook 10 Cup Jar Rice Cooker

- Carefully read all instructions before operating the Kambrook Rice Cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the rice cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the rice cooker on a sink drain board.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the rice cooker at a minimum distance of 20cm away from walls and provide adequate space above and all sides for air circulation.
- Always operate the rice cooker on a stable and heat resistant surface.
- Use the removable cooking bowl supplied with the rice cooker. Do not use any other bowl inside the housing.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the stainless steel housing.
- Do not place food or liquid in the housing. Only the removable cooking bowl is designed to contain food or liquid.
- Always ensure the rice cooker is properly assembled before operating. Follow the instructions provided in this book.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the housing, only into the removable cooking bowl.
- Always have the lid locked correctly into position on the rice cooker throughout operation of the appliance unless states in the recipe to have it removed.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken and could at a later time shatter into many small pieces without apparent cause.

- Do not touch hot surfaces; use oven mitts to remove the removable cooking bowl and steaming tray.
- Always ensure the power is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use and before cleaning or storing. Allow all parts to cool before disassembling for cleaning.
- The power cord (connector) must be removed before the appliance is cleaned and the appliance inlet must be dried before the appliance is used again.
- Extreme caution must be used when the appliance contains hot food and liquids. Do not move the appliance during cooking.
- The rice cooker is not intended to be operated by means of an external timer or separate remote control system.
- Do not leave the rice cooker unattended when in use.
- Do not place anything, other than the locking lid, on top of the rice cooker when assembled, when in use and when stored.
- Keep the rice cooker clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or motor base in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



CAUTION: Fully unwind the cord before use



CAUTION: Ensure appliance is fully cooled before storing cord inside removable cooking bowl.



CAUTION: Hot surfaces during and after use.

Your Kambrook 10 Cup Jar Rice Cooker

1. Cool touch housing
2. 'COOK' and 'WARM' function
3. Non-stick aluminium cooking bowl
4. Jar style lid with easy one press release
5. Sturdy non-stick housing
 - Not Shown
 - Steaming tray
 - Removable cord for easy serving



Using Your Kambrook 10 Cup Jar Rice Cooker

Before First Use

Before first use, remove any packaging material and promotional stickers or labels.

Wash the removable cooking bowl, measuring cup and serving spoon in hot soapy water, rinse and dry thoroughly.

Ensure the interior of the housing is clean and clear of debris.



Fig. 1

Using Your Kambrook Jar Rice Cooker

1. Remove the removable cooking bowl. Use the Kambrook measuring cup provided to measure the required amount of rice and place into the removable cooking bowl. Ensure the rice is spread evenly across the bottom of the removable cooking bowl and not heaped to one side.

NOTE: If desired, prior to placing into the removable cooking bowl, place the rice into a large sieve then run under cold water to remove excess starch. Continue this process until the water appears clear. Drain the rice well then place into the removable cooking bowl.

NOTE: When measuring rice use the Kambrook measuring cup provided and level off.

1 level Kambrook measuring cup =	140g uncooked rice.
1 level Kambrook measuring cup =	180ml water

NOTE: Please refer to Rice Cooking Tables (Page 9 & 10) for quantities.

2. Add the required amount of cold tap water.
3. Ensure the exterior of the removable cooking bowl is clean then place into the housing. This will ensure proper contact with the inner cooking surface of the housing.
4. Close the lid and ensure that it is securely shut.
5. Insert the power plug into a 230V or 240V power outlet and switch on at the power point. The orange 'WARM' light will illuminate.
6. To commence cooking push the selector control lever down to the 'COOK' position. The red 'COOK' light will illuminate.

Using Your Kambrook 10 Cup Jar Rice Cooker continued

- When cooking is finished, the Jar Rice Cooker will automatically switch to the 'WARM' setting and the orange 'WARM' light will illuminate.
- Carefully open the lid and use the serving spoon to lightly fluff the rice. For extra soft rice, or to absorb any excess moisture, replace the lid and allow to remain on the 'WARM' setting for 10-20 minutes before serving.

NOTE: Rice can be kept on the automatic 'WARM' setting for up to 5 hours. However, smaller quantities of cooked rice may become dry if left on the 'WARM' setting for too long.



WARNING: Always lift and open the lid carefully.

- Switch off at the power point and remove the power plug. Use oven mitts to remove the removable cooking bowl to serve. Allow the Jar Rice Cooker to cool before cleaning.

NOTE: To stop the automatic 'WARM' setting, switch off at the power point and then unplug.

Important

- Do not interfere with the automatic selector control lever during operation.
- Never try to force the selector control lever to stay on the 'COOK' setting after it has automatically switched to the 'WARM' setting.
- To avoid damage to your appliance always ensure that the removable cooking bowl is correctly positioned in the housing. This will ensure proper contact with the heating surface in the housing for optimal performance.
- Do not use a damaged or dented cooking bowl as this may cause the cooking bowl to sit incorrectly in the housing.
- Never use metal utensils inside the removable cooking bowl as they will damage the non-stick surface. Always use wooden or plastic utensils.

Rice Cooking Tables

The measuring cup provided with your Jar Rice Cooker is used in the following table.

NOTE: The measuring cup provided will measure 140g of uncooked rice and 180ml of water when filled to the top. If the Jar Rice Cooker measuring cup is misplaced, use another cup or metric measuring cup, but maintain the recommended ratios and ensure the 10 cup maximum line in the removable cooking bowl is not exceeded.

Recommended Ratios:

White Rice =	1 cup rice: 1 cup water
Brown Rice =	1 cup rice: 1½ cups wate

White Rice (Long or Short Grain) Cooking Table

Uncooked Rice (fill to the top of the cup)	Cold Tap Water (fill to top of the cup)	Cooked Rice (Approximately)	Cooking Time in Minutes (Approximately)
4 Kambrook measuring cups	4 Kambrook measuring cups	9 Kambrook measuring cups	15-20
6 Kambrook measuring cups	6 Kambrook measuring cups	13 Kambrook measuring cups	20-25
8 Kambrook measuring cups	8 Kambrook measuring cups	18 Kambrook measuring cups	25-30
10 Kambrook measuring cups	10 Kambrook measuring cups	24 Kambrook measuring cups	30-35

Rice Cooking Tables continued

NOTE: The quantity of water required will depend on the type of rice as well as personal preference for the texture of the cooked rice. Add a little extra water for fluffier rice and a little less water for firmer rice. Some white rice varieties, such as Basmati, Arborio and short grain, may require more water for cooking.

NOTE: Allow sufficient time when cooking brown rice and stir halfway through cooking if desired. When cooking brown rice, starchy water bubbles will form under the lid during cooking and will dissipate when left to stand on 'WARM' setting for 10-20 minutes when cooking has finished.

NOTE: To cook wild rice (the seed of an aquatic grass) combine as a blend with white or brown rice.

Brown Rice Cooking Table

Uncooked Rice (fill to the top of the cup)	Cold Tap Water (fill to top of the cup)	Cooked Rice (Approximately)	Cooking Time in Minutes (Approximately)
4 Kambrook measuring cups	6 Kambrook measuring cups	10 Kambrook measuring cups	35-40
6 Kambrook measuring cups	9 Kambrook measuring cups	15 Kambrook measuring cups	40-45

Care, Cleaning and Storage

Switch off at the power point and then unplug. Allow all parts to cool before cleaning. Wash removable cooking bowl, serving spoon and measuring cup in warm soapy water, rinse and dry all parts thoroughly.

Do not wash the removable cooking bowl, measuring cup, serving spoon or housing in a dishwasher.

Do not use abrasive cleaners, steel wool or scouring pads as these can damage the non-stick surface of the removable cooking bowl and the housing. Never use metal utensils inside the non-stick removable cooking bowl.

To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.

NOTE: If rice has cooked onto the inside of the removable cooking bowl, fill the bowl with hot soapy water and leave to stand for approximately 10 minutes before cleaning with a soft cloth, rinse and dry thoroughly. Ensure rice residue does not adhere to the outside surface of the removable cooking bowl. The housing can be wiped with a soft, damp cloth then dried thoroughly.



CAUTION: Do not immerse the housing, power cord or power plug in water or any other liquid as this may cause electrocution.

Recipes

NOTE: Metric cups have been used in all recipes.

Chicken & Basil Risotto

Serves 4

- 1 tablespoon olive oil
- 1 small spanish onion, finely chopped
- 1 clove garlic, minced
- 1½ cups arborio rice, washed
- 3 cups chicken stock
- 1 chicken breast, grilled and thinly sliced
- 1 tomato, diced
- ½ cup parmesan cheese, grated
- 1 tablespoon basil leaves, shredded

1. Place oil, onion and garlic into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook for 4 minutes.
3. Add rice and cook for a further 2 minutes.
4. Add the stock. Cook with the lid on for 16 minutes.
5. Switch Kambrook Jar Rice Cooker to 'WARM' and add chicken, tomato, parmesan and basil. Allow to stand for 6 minutes.
6. Serve with parmesan cheese and basil leaves.

Tomato & Zucchini Risotto

Serves 4

- 1 tablespoon olive oil
- ½ cup leek, thinly sliced
- 1 clove garlic, minced
- 1 cup arborio rice, washed
- 3 tomatoes, diced
- ½ cup dry white wine
- 2 cups chicken stock
- ½ cup parmesan cheese, grated
- ½ cup zucchini, grated
- 2 tablespoons pine nuts, toasted

1. Place oil, leek and garlic into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook for 4 minutes.
3. Add rice and cook for a further 2 minutes.
4. Add the tomato, wine and stock. Cook with the lid on for 16 minutes.
5. Switch Kambrook Jar Rice cooker to 'WARM' and add parmesan, zucchini and pine nuts. Allow to stand for 5 minutes.
6. Serve with parmesan cheese and pine nuts.

Risotto of Smoked Chicken and Eggplant

Serves 4

30g butter
½ cup leek, thinly sliced
1 clove garlic, minced
1 cup arborio rice, washed
¼ cup capsicum, diced
2 cups chicken stock
1 teaspoon turmeric
1 teaspoon lime rind
150g roasted eggplant, chopped
200g smoked chicken breast, sliced

1. Place butter, leek and garlic into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook for 4 minutes.
3. Add rice and cook for a further 2 minutes.
4. Add the capsicum, stock, turmeric and rind. Cook with the lid on for 16 minutes.
5. Switch Kambrook Jar Rice cooker to 'WARM' and add eggplant and chicken. Allow to stand for 6 minutes.
6. Serve with fresh basil leaves and cracked pepper.

Rich Cheesy Risotto

Serves 4

40g butter
1 small spanish onion, finely diced
1 clove garlic, minced
1 cup arborio rice, washed
3 cups vegetable stock
1 teaspoon lemon rind
¼ cup swiss cheese, grated
¼ cup romano cheese, grated
1 tablespoon garlic chives, thinly sliced

1. Place butter, onion and garlic into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook for 4 minutes.
3. Add rice and cook for a further 2 minutes.
4. Add the stock and lemon rind. Cook with the lid on for 16 minutes, stirring every 5 minutes.
5. Switch Kambrook Jar Rice cooker to 'WARM' and add cheeses and allow to stand for 6 minutes.
6. Serve with garlic chives and sea salt.

Sushi Rice

2 cups sushi rice, washed

2¼ cups water

1½ tablespoons rice vinegar

1½ tablespoons caster sugar

½ teaspoon salt

1. Place rice and water into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook with the lid on, until Kambrook Jar Rice cooker automatically switches to Keep 'WARM' setting. Stir once during cooking.
3. Stir through vinegar, sugar and salt with the serving spoon.
4. Allow to cool and then prepare sushi.

Sushi Rice Suggestions

- Seaweed Rolls

6 sheets of Nori seaweed

Sushi Rice

Wasabi paste, to taste

150g smoked salmon, thinly sliced

Japanese pickled ginger and vegetables

Finely sliced cucumber or spring onion

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper.
2. Spread a portion of the rice over a third of the nori sheet, leaving a border.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a thin strip of salmon then some pickled ginger and vegetables, cucumber or spring onion.
4. Using the paper as a guide roll up the seaweed to enclose the filling. Press to seal the edges.
5. Using a very sharp knife cut the roll neatly into 2.5cm pieces.
6. Repeat with remaining seaweed and filling. Chill until ready to serve.

TIP: Any leftover Sushi Rice can be frozen.

Turkish Pilaf

Serves 4-6

60g ghee
½ spanish onion, diced
1 clove garlic, minced
½ teaspoon cardamom, ground
1 teaspoon cumin, ground
½ teaspoon turmeric
½ teaspoon salt
1 bay leaf
3 cups basmati rice, washed
2 cups chicken stock
fresh coriander

1. Place ghee, onion, garlic and all spices into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting. Cook for 4 minutes.
3. Add rice and stock and cook with the lid on for 16 minutes.
4. Switch Kambrook Jar Rice cooker to 'WARM'.
5. Serve with fresh coriander.

Spicy Rice

Serve 4

1½ cups long grain white rice
1½ cups water
1 cinnamon stick
2 cardamom pods
¼ teaspoon coriander seeds
1 whole clove
1 tablespoon orange juice
2 teaspoons lemon rind
1 tablespoon mint, finely chopped
125g pistachio nuts, shelled

1. Place rice, water, spices, juice and rind into the removable cooking bowl of the Kambrook Jar Rice Cooker and place the lid into the locked position.
2. Press the selector control lever down to 'COOK' setting.
3. Serve with fresh mint and pistachio nuts.

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months commercial use).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Attach a copy of the purchase receipt here.

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp

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